

Annex 3.3



SCORE SHEET	SPIRITUOUS BEVERAGES OF VITIVINICULTURAL ORIGIN
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Jury	N°	Sample	N°	Category	N°
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		Excellent + —				Inadequat — —> -		Observations
Visual	Limpidity	<input type="checkbox"/> (5)	<input type="checkbox"/> (4)	<input type="checkbox"/> (3)	<input type="checkbox"/> (2)	<input type="checkbox"/> (1)		
	Colour	<input type="checkbox"/> (5)	<input type="checkbox"/> (4)	<input type="checkbox"/> (3)	<input type="checkbox"/> (2)	<input type="checkbox"/> (1)		
Nose	Typicality*	<input type="checkbox"/> (6)	<input type="checkbox"/> (5)	<input type="checkbox"/> (4)	<input type="checkbox"/> (3)	<input type="checkbox"/> (2)		
	Quality	<input type="checkbox"/> (15)	<input type="checkbox"/> (13)	<input type="checkbox"/> (11)	<input type="checkbox"/> (9)	<input type="checkbox"/> (7)		
	Positive intensity	<input type="checkbox"/> (9)	<input type="checkbox"/> (7)	<input type="checkbox"/> (5)	<input type="checkbox"/> (3)	<input type="checkbox"/> (1)		
Taste	Typicality*	<input type="checkbox"/> (8)	<input type="checkbox"/> (7)	<input type="checkbox"/> (6)	<input type="checkbox"/> (5)	<input type="checkbox"/> (4)		
	Quality	<input type="checkbox"/> (20)	<input type="checkbox"/> (18)	<input type="checkbox"/> (14)	<input type="checkbox"/> (10)	<input type="checkbox"/> (6)		
	Harmonious persistence	<input type="checkbox"/> (12)	<input type="checkbox"/> (10)	<input type="checkbox"/> (8)	<input type="checkbox"/> (6)	<input type="checkbox"/> (4)		
Harmony – Overall judgement		<input type="checkbox"/> (20)	<input type="checkbox"/> (18)	<input type="checkbox"/> (14)	<input type="checkbox"/> (10)	<input type="checkbox"/> (6)		

Total	+	+	+	+	=	
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Eliminated due to major defect						0
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Signature of juror

Signature of the President of the Jury

Annexe 3.4

1. VISUAL / eye

Discrimination of differences in outside world with sensory impressions from visible light rays

2. NOSE / nose

Sensations perceived by the olfactory organ when stimulated by certain volatile substances

3. TASTE / mouth

Full spectrum of sensations perceived with wine mouthfeel.

Limpidity

Definition: Measure of cloudiness.

This descriptor allows cloudiness intensity of wine to be measured

LIMPIDITY	DESCRIPTOR SHEET		
	TW*	SW*	SB*
Excellent limpidity	5	5	5
Limpid	4	4	4
Ambiguous limpity	3	3	3
Moderate cloudiness	2	2	2
Very cloudy	1	1	1

Aspect:

Definition: to determine the full spectrum of visible properties of a product

This descriptor evaluates the intensity, the main colour of the product, its nuances (secondary colours), its viscosity...not taking into account its limpidity.

ASPECT NOT INCL LIMIDITY	DESCRIPTOR SHEET		
	TW	SW	SB
Excellent impression	10	10	5
Very good impression	8	8	4
Good impression	6	6	3
Fairly good impression	4	4	2
Bad impression	2	2	1

Positive intensity

Definition: degree (magnitude) of full spectrum of **qualitative** odours perceived by nose and taste.

This descriptor evaluates the influence of the spectrum of olfactory and gustatory perceptions which contribute to enhancing the qualitative perception perceived by the nose and taste

POSITIVE INTENSITY	DESCRIPTOR SHEET		
	TW	SW	SB
Very strong qualitative intensity	8	7	9
Strong intensity	7	6	7
Average intensity	6	5	5
Light intensity	4	4	3
Very light intensity	2	3	1

Genuineness:

Definition: to measure degree of sensation perceived (magnitude) by the nose and taste, of a viticulture, oenological defect of product

This descriptor allows the taster to evaluate the genuineness or the cleanliness of wine. In penalising the genuineness the taster should be able to identify viticulture based defects, oenological or foreign to wine, which the taster perceives by nose or by taste. Plant, animal notes (etc) for vine varieties, in addition to wooded notes are evaluated in the quality section.

Origins of defects:

Raw material: grapes: rotten, haled, degraded...

Contamination: volatile solvents, volatile phenols, plastic, paper, TCA-mould-, dust, negative influence of containers (concrete vats, steel, polyester, plastic, coopered wood vat, barrels)

Microbial: volatile phenols (stable, gouache, ink), volatile acidity, volatile acidity esters, acetone

- * TW= Still wines
- SW= Sparkling and pearl wines
- SB= Spirituous beverages of vitivinicultural origin

Oxydo-reduction: SO₂, all thiols and sulphide (rubber, cabbage, rotten eggs, alliaceous, sweat, lees, beer, soap, stagnated) lack of cleanliness, ethanol, oxidation.

GENUINENESS	DESCRIPTOR SHEET		
	TW	SW	SB
Total absence of defects	6	7	
Very low intensity of defects	5	6	
Low intensity of defects	4	5	
Average intensity of defects	3	4	
Strong intensity of defects	2	3	

Quality:

Definition: spectrum of properties and characteristics of a wine that gives an aptitude to satisfy, nose and taste, implicit or expressed needs

This descriptor enables the overall judgement of product on an olfactory and gustatory level. The taster can express in a meaningful manner his/her personal preferences and cultural references.

Nose, this descriptor takes into account **in priority complexity**, which corresponds to the richness of the aromatic palette by the perception of several different and changing odours, associated with the **finesse of odours**.

NOSE QUALITY	DESCRIPTOR SHEET		
	TW	SW	SB
Excellent impression of quality	16	14	15
Very good impression of quality	14	12	13
Good impression of quality	12	10	11
Fairly good impression of quality	10	8	9
Bad impression of quality	8	6	7

Taste, the descriptor takes into account, in **priority richness**, which corresponds to the overall sensation in mouth integrating aromas (complexity), structure (acid, tannins, alcohol), coating elements (fatty), residual sugars, bitterness.

TASTE QUALITY	DESCRIPTOR SHEET		
	TW	SW	SB
Excellent impression of quality	22	14	20
Very good impression of quality	19	12	18
Good impression of quality	16	10	14
Fairly good impression of quality	13	9	10
Bad impression of quality	10	8	6

Persistence:

Definition: To measure the length of residual olfacto-gustatory sensation, corresponding to the sensation perceived when the product is in mouth and length of time is measured.

This descriptor is equal to one time measurement. This is calculated in seconds (caudalie) and starts once the product has left the mouth.

Counting is done by chewing and discreetly opening the lips and exerting a small depression in the mouth to allow air to enter. Slow chewing corresponds to approximately 1 second.

HARMONIOUS PERSISTANCE	DESCRIPTOR SHEET		
	TW	SW	SB
Excellent persistence: > 6"	8	7	12
Very good persistence: 5" à 6"	7	6	10
Good persistence: 3" à 4"	6	5	8
Fairly good persistence: 2"	5	4	6
Bad persistence: 1"	4	3	4

*Certified in conformity
Zagreb, 3rd July 2009
The General Director of the OIV
Secretary of the General Assembly*

General impression or overall judgement:**Definition:** corresponds to overall appraisal of a product.

This descriptor allows the taster to express the impression that the product leaves all together. This gives the possibility of grading high or low.

Depending on the type of competition, and the information given to the tasters, this descriptor also enables the analysis of the difficult issue of typicality and appraisal potential of the wine to evolve over time.

GENERAL IMPRESSION	DESCRIPTOR SHEET		
	TW	SW	SB
Excellent general impression	11	12	20
Very good general impression	10	11	18
Good general impression	9	10	14
Satisfactory general impression	8	9	10
Inadequate general impression	7	8	6

Effervescence:**Definition:** bubbling formed as gas escapes from a liquid

Three descriptors concerning bubbles are used to evaluate effervescence in terms of sight and taste:

- Finesse of bubbles (= size of bubbles)
- Abundance of bubbles (= quantity of bubbles)
- Persistence of bubbles (= length of time bubbles are perceived)

Fine bubbles, not too impetuous, regular and persistent are evaluated positively.

On the contrary, large bubbles, aggressive, irregular and not very persistent are evaluated negatively.

To visual appreciation, the foam collar is evaluated, that being the foam which forms on the surface of the wine. A positive evaluation is a foam collar made up of 3-4 levels of bubbles. The bubbles must be fine, small and the foam collar must last a long time.

EFFERVESCENCE	DESCRIPTOR SHEET		
		SW	
Excellent		10	
Very good		8	
Good		6	
Sufficient		4	
Insufficient		2	

Typicity:

This descriptor is used to evaluate if a given product corresponds to typical characteristics in the spirited beverages of vitivinicultural origin category

ODOUR TYPICITY	DESCRIPTOR SHEET		
			SB
Excellent			6
Very good			5
Good			4
Sufficient			3
Insufficient			2

TASTE TYPICITY	DESCRIPTOR SHEET		
			SB
Excellent			8
Very good			7
Good			6
Sufficient			5
Insufficient			4

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